

DID YOU KNOW?

A SEWER BACKUP AT A RESTAURANT COULD RESULT IN IMMEDIATE CLOSURE

GREASE BUILDUP IS THE MAIN CAUSE OF RESTAURANT BACKUPS

GREASE INTERCEPTORS AT RESTAURANTS ARE REQUIRED UNDER CITY BY-LAW 3 OF 1993

EMPLOYEE EDUCATION IS THE KEY TO SUCCESS

MEATS, GRAVIES, SALAD DRESSINGS, DEEP FRIED FOODS, DAIRY PRODUCTS, SOUPS, BUTTER AND MARGARINES ALL CONTAIN FATS, OILS AND GREASE

WHY IT'S IMPORTANT TO YOU

Ontario Building Code Reg. 350/06 states that grease interceptors are required anywhere food is cooked, processed or prepared. There are also limits for oil and grease set forth in each municipality's Sewer Use By-law that are enforceable over certain levels.

The costs associated with sewer backups and blockages caused by fats, oils and grease can be very expensive. The cost the municipality endures could be charged back to the restaurant or food establishment. A sewer blockage could result in the Health Inspector closing the restaurant until use of the sewer service can resume. This consequently could mean the business losing an entire day or more of revenue and operating hours.

Grease buildup is not only a problem for the property owner but the citizens of the municipality. The grease buildup in the sewer system results in higher operating costs, which in the end are charged back to the citizens of the municipality through increased sewer rates and taxes.



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**The
Corporation of
the
City of Sarnia**

**Fats, Oils and Grease
(FOG)
Management Program**



**WHY YOU SHOULD
DISPOSE OF
GREASE PROPERLY?**

**A GUIDE FOR
COMMERCIAL
KITCHENS**

KEEP **GREASE** FROM ENTERING THE SEWER

Most fat, oil, and grease (FOG) is a result of cooking and preparing food that is of animal or vegetable origin.



GREASE INTERCEPTORS, WHAT DO THEY DO?

A grease trap, or grease interceptor, is a plumbing device designed to “trap” and prevent FOG from entering the sewer.

Restaurants and food service establishments can potentially discharge FOG to the sanitary sewer system where it can eventually block the entire pipe.

Grease interceptors need to be properly sized, installed and, most importantly, maintained!

WHAT TO DO WITH **GREASE**?

Proper maintenance of grease traps/ grease interceptors is key to prevent FOG collected in these devices from entering the sanitary sewer system.

When cleaning the grease interceptor, scoop out the solidified grease portion on the top and place in the garbage for disposal. Used cooking oil can be recycled. Storage bins can be rented from cooking oil recyclers usually at no cost to you.

There are several businesses that are certified and licensed grease removal contractors.

Facilities should set a proper maintenance schedule to follow. Keeping a logbook and receipts of all cleanouts, either by you or by your contractor, will help you maintain a cleaning schedule.

IS IT TIME TO CLEAN YOUR GREASE TRAP?

WHAT SHOULD YOU DO?

Use a strainer in sinks to stop food from entering drain

Wipe grease from pots and pans

Recycle used oil

Train employees

Scrape food scraps and grease into garbage

Check your grease trap/ grease interceptor often

Set up a maintenance schedule for your grease trap/grease interceptor

Avoid pouring grease down the drains or toilets

Avoid using degreasers, emulsifiers or hot water to dissolve grease

Avoid pouring grease straight into garbage dumpster

